



BUFFET MENUS

FIJIAN FUSION BUFFET MENU

FIJIAN PREMIER BUFFET MENU

FIJIAN VEGETARIAN WEDDING BUFFET

HALAL GOLD BUFFET MENU

HALAL SILVER BUFFET MENU

PAKISTANI HALAL GOLD MENU

PAKISTANI HALAL SILVER MENU

RIVERSIDE BANQUET HALLS
HALAL | PAKISTANI | FIJIAN
CATERING MENU
2020

FIJIAN FUSION BUFFET MENU

All your banquet needs in one place!

APPETIZERS

VEGETARIAN BRUSCHETTA

Tomato, cheese, and green onions served on a soft bread

VEGETABLE PAKORA

Vegetables mixed with spices and fried in chickpea batter

CHICKEN TIKKA

Boneless chicken marinated in yogurt and mild spices

FISH PAKORA WITH MINT CHUTNEY

Fish marinated in exotic spices and herbs, battered and fried

HOT BUFFET

SALAD BAR

Lettuce, cucumber, tomatoes, onions.

VEGETABLE RICE

Rice cooked with assorted vegetables and herbs

ALOO BANGAN MUTTER

Eggplant and potato roasted together

JACKFRUIT CURRY

A fantastic Indian delicacy

BUTTER CHICKEN

A Riverside favourite; our special butter chicken recipe

ROAST LAMB

Classic roast lamb marinated in a citrus rosemary marinade and then oven seared and slow roasted

FRIED WHITE FISH

Drizzled with soy-cilantro sauce

STEAMED VEGETABLES

Drizzled with lemon and herbs

BABY DOUBLE FRIED POTATOES

Baby potatoes double fried - soft on the inside and crunchy on the outside

TOMATO CHUTNEY

Tomatoes and spices cooked to a thick chutney

NAAN & ROTI

Traditional Breads

DESSERT

MANGO ICE CREAM

RAS MALAI

SEASONAL FRESH FRUITS

MASALA CHAI | SOFT DRINKS

All Fiji menus cooked with authentic Fiji spices

FIJIAN PREMIER BUFFET MENU

All your banquet needs in one place!

APPETIZERS

CASSAVA

Fried cassava fingers

MIXED VEGETABLE PAKORA

Vegetables mixed with spices and fried in chickpea batter

BONELESS CHICKEN TIKKA

Boneless chicken marinated in yogurt and mild spices

FISH PAKORA AND MINT CHUTNEY

Fish marinated in exotic spices and herbs, battered and fried.

HOT BUFFET

SALAD BAR

Lettuce, cucumber, tomatoes, onions, green chili, pasta.

VEGETABLE RICE

Rice cooked with assorted vegetables and herbs

ALOO BANGAN MUTTER

Eggplant and potato roasted together

JACKFRUIT CURRY

A fantastic Indian delicacy

ALOO CHANNA MASALA

Potatoes and chickpeas cooked in a spiced curry sauce

BUTTER CHICKEN

A Riverside favourite; our special butter chicken recipe

LAMB CURRY

Cubed pieces of lamb cooked with onion, garlic and spices

FISH CURRY

Fish cooked in a spiced curry sauce

TOMATO CHUTNEY

Tomatoes and spices cooked to a thick chutney

NAAN AND ROTI

Traditional breads

DESSERT

RAS MALAI

HOT GULAB JAMUN

SEASONAL FRESH FRUIT

MASALA CHAI AND SOFT DRINKS

All Fiji menus cooked with authentic Fiji spices

FIJIAN VEGETARIAN WEDDING BUFFET

All your banquet needs in one place!

APPETIZERS

CASSAVA

Fried cassava fingers

COCKTAIL SAMOSA

Bite-sized crispy samosas are filled with potatoes and green peas

MIXED VEGETABLE PAKORA

Vegetables mixed with spices and fried in chickpea batter

HOT BUFFET

MIXED GREEN SALAD

Crisp assorted lettuce, sliced tomatoes and cucumbers with an assortment of dressings

VEGETABLE RICE

Rice cooked with diced carrot and peas

ALOO CHANNA MASALA

Potatoes and chickpeas cooked in a spiced curry sauce

TOMATO CHUTNEY

Tomatoes and spices cooked to a thick chutney

JACKFRUIT CURRY

A fantastic Indian delicacy

NAAN AND ROTI

Traditional breads

MIXED VEGETABLES ON TAVA GRILL

Seasonal vegetables simmered in a special onion spiced curry sauce on grille

DESSERT

MANGO ICE CREAM

MASALA CHAI AND SOFT DRINKS

SEASONAL FRESH FRUIT

All Fiji menus cooked with authentic Fiji spices

HALAL GOLD BUFFET MENU

All your banquet needs in one place!

APPETIZERS SERVICE

VEGETABLE PAKORA

Vegetables mixed with spices and fried in chickpea batter

VEGETABLE SPRING ROLLS

Fried, vegetable spring rolls with a plum sauce

COCKTAIL SAMOSA

Pastry stuffed with spicy potatoes and peas

CHICKEN TIKKA

Boneless chicken marinated in yogurt and mild spices

KASHMIRI FISH PAKORA WITH MINT CHUTNEY

Fish marinated in exotic spices and herbs, battered and fried

HOT BUFFET

SALAD BAR

Lettuce, cucumber, tomatoes, onions, green chili pasta

PULAO RICE

Rice cooked with assorted vegetables and herbs

DAL MAKHNI

Whole black lentils and kidney beans in a rich tomato curry

SHAHI PANNER

Cheese cubes in a tangy creamy tomato sauce

MIXED VEGETABLES ON TAVA GRILL

Seasonal vegetables simmered in a special onion spiced curry sauce on grille

BUTTER CHICKEN

A Riverside favourite; our special butter chicken recipe

LAMB CURRY

Cubed pieces of lamb cooked with onion, garlic and spicy curry sauces

FISH CURRY

Fish marinated in exotic spices and herbs, battered in curry sauce

RAITA

Finely shredded cucumber and carrots in a lightly peppered yogurt and sour cream mix

NAAN AND ROTI

Traditional breads

DESSERT

MANGO ICE CREAM

SEASONAL FRESH FRUIT

INDIAN CHAI AND SOFT DRINKS

HOT GULAB JAMUN

All meats provided by Superior/Summit Hala Meats or Taqwa Meats or a meta supplier of your choice.

HALAL SILVER BUFFET MENU

All your banquet needs in one place!

APPETIZERS SERVICE

VEGETABLE PAKORA

Vegetables mixed with spices and fried in chickpea batter

COCKTAIL SAMOSA

Pastry stuffed with spicy potatoes and peas

CHICKEN TIKKA

Boneless chicken marinated in yogurt and mild spices

KASHMIRI FISH PAKORA WITH MINT CHUTNEY

Fish marinated in exotic spices and herbs, battered and fried

HOT BUFFET

SALAD BAR

Lettuce, cucumber, tomatoes, onions, green chili pasta

PULAO RICE

Rice cooked with assorted vegetables and herbs

DAL MAKHNI

Whole black lentils and kidney beans in a rich tomato curry

CHANNA MASALA

Chickpeas cooked in a spiced tomato paste

MIXED VEGETABLES ON TAVA GRILL

Seasonal vegetables simmered in a special onion spiced curry sauce on grille

BUTTER CHICKEN

A Riverside favourite; our special butter chicken recipe

LAMB CURRY

Cubed pieces of lamb cooked with onion, garlic and spicy curry sauces

RAITA

Finely shredded cucumber and carrots in a lightly peppered yogurt and sour cream mix

NAAN

Traditional breads

DESSERT

HOT GULAB JAMUN

SEASONAL FRESH FRUIT

INDIAN CHAI AND SOFT DRINKS

All meats provided by Superior/Summit Hala Meats or Taqwa Meats or a meta supplier of your choice.

PAKISTANI HALAL GOLD MENU

All your banquet needs in one place!

APPETIZERS

MIXED VEGETABLE PAKORA

Vegetables mixed with spices and fried in chickpea batter

CHICKEN BOTI TIKKA

Boneless chicken marinated in yogurt and mild spices

VEGETABLE SPRING ROLLS

Fresh vegetables in a wrapper, fried and served with a plum dipping sauce

KASHMIRI FISH PAKORA

Fish marinated in exotic spices and herbs, battered and fried

HOT BUFFET

SALAD BAR

Lettuce, cucumber, tomatoes, onions, green chili pasta

NIHARI BEEF

A stew consisting of slow cooked beef garnished to taste and served with cooked brains or bone marrow.

PULAO RICE

Rice cooked with assorted vegetables and herbs

MEAT BIRYANI

Choice of beef, chicken, goat, lamb

CHANNA MASALA

Chickpeas cooked in a spiced tomato paste

Rice preparation, traditionally made with cooked meat and rice

SHAHI PANEER

Cheese cubes in a tangy creamy tomato sauce

RAITA

Finely shredded cucumber and carrots in a lightly peppered yogurt and sour cream mix

MIXED VEGETABLES ON TAVA GRILL

Seasonal vegetables simmered in a special onion spiced curry sauce on grille

NAAN

Traditional breads

KARAHI CHICKEN

Cut up chicken cooked in rich tomato sauce, green chili, cilantro and ginger

DESSERT

HOT GULAB JAMUN

RAS MALAI

SEASONAL FRESH FRUIT

INDIAN CHAI AND SOFT DRINKS

All meats provided by Superior/Summit Hala Meats or Taqwa Meats or a meta supplier of your choice.

PAKISTANI HALAL SILVER MENU

All your banquet needs in one place!

APPETIZERS

MIXED VEGETABLE PAKORA

Vegetables mixed with spices and fried in chickpea batter

CHICKEN TIKKA

Boneless chicken marinated in yogurt and mild spices

COCKTAIL SAMOSAS

Pastry stuffed with spicy potatoes and peas

HOT BUFFET

SALAD BAR

Lettuce, cucumber, tomatoes, onions, green chili pasta

PULAO RICE

Rice cooked with assorted vegetables and herbs

SHAHI PANEER

Cheese cubes in a tangy creamy tomato sauce

MIXED VEGETABLES ON TAVA GRILL

Seasonal vegetables simmered in a special onion spiced curry sauce on grille

KARAH, NIHARI OR KORMA

Choice of beef, chicken, goat, lamb

MEAT BIRYANI

Choice of beef, chicken, goat, lamb

Rice preparation, traditionally made with cooked meat and rice

RAITA

Finely shredded cucumber and carrots in a lightly peppered yogurt and sour cream mix

NAAN

Traditional breads

DESSERT

HOT GULAB JAMUN

INDIAN CHAI AND SOFT DRINKS

SEASONAL FRESH FRUIT

All meats provided by Superior/Summit Hala Meats or Taqwa Meats or a meta supplier of your choice.